

CLAY POT SMOKED DUCK WITH POTATOES
(from the Bewitching Kitchen)

1 whole duck
salt and pepper to taste
1 tsp Herbes de Provence
fingerling potatoes
hickory wood pellets (for smoker, optional)

Soak your clay pot in water, reserve.

Season the duck inside and outside with salt, pepper and Herbes de Provence. Place in a smoker at 250F for 30 minutes. This will give it a very light smoky flavor.

Place the duck in the cold clay pot, add the potatoes all around it, season them lightly with salt, pepper, and Herbes de Provence. No need to add any oil. Close the clay pot and place in a cold oven. Turn it to 425F. Roast for 2 hours. After one hour, open the clay pot and carefully remove some of the accumulated fat with a baster. Close the pot again and continue roasting.

At the end of 2 hours, open the lid and reduce the temperature to 375F. Roast for 30 minutes longer, or until the skin gets as crispy as you like it.